A SUPPLEMENT

FOR THE

LADY OF THE HOUSE

INCLUDING

SUGGESTIONS FOR A WEEK'S MENUS.

[1912]

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LETTERS TO THE LADY OF THE HOUSE.

A Mechanical Cook.

WITH the advent of the all too short Winter Season household matters are coming in for far more attention than hitherto, and all sorts of novelties that have lately made their appearance at Harrods are worthy of special note. Prominently amongst these is the wonderful new "Econo-cooker," which threatens to revolutionize the whole art of cookery and to considerably lighten domestic duties in those houses where a small staff of servants are kept. This is a portable, conveniently sized cooking stove, made on the principle of a Thermos flask, which cooks all kinds of soup, fish, meat, entrées, savouries, sweets, bread, cakes or pastry at the same time, without any continuous flame, the only heat required coming from iron discs that can be made hot in ten minutes on any stove and transferred to the "Econocooker." On top of these discs are placed the pots and pans containing the food. Covered over by a special Vacuum cover, the food may be left to cook itself—the result always being perfectly satisfactory, for the "Econocooker"

relieves the cook of all responsibility, transferring the same to a mechanical contrivance that cannot err.

How to Lessen the Weekly Books.

By the use of this invention the weekly books are reduced in a marvellous manner; for, using the "Econocooker," there is no shrinkage, no waste in meat, no spoiling or burning of food; while it is absolutely impossible to overcook anything by this means, no matter if it is kept 10 hours waiting. Sans heat, sans trouble, sans experience, all the food for the entire household can be left to cook by itself once it is prepared; everything being done at the same time, so leaving the servants free to go on with their work without any further care, save that of dishing up the same when it is required.

Simple, Cheap and Nourishing.

This new invention is simple and cheap, the "Econocooker" costing from 42s. in a size for two people to £5 5s. in a size for twenty—which price includes all the requisite pots and pans. Moreover, all doctors agree that food cooked this way is far more nourishing, appetising, and healthy than that cooked in any other form. Coal and firing of all kinds is also absolutely saved, and once the food is prepared it can safely be left to the tender mercies of the most inexperienced kitchen-maid who can successfully serve an entire dinner, no matter if it is cooked and eaten in half-an-hour or kept

10 hours waiting. The "Econocooker" is to be seen in Harrods' Ironmongery Department, and full and explicit particulars concerning it will be sent free to all who apply for the same.

New Winter Curtains.

FROM Cookery to Curtains is a far cry, but another novelty sure to appeal to all are some especially beautiful velvet curtains known as "Valenta," which Harrods are selling at 97s. 6d. a pair. Trimmed with copies of old world embroidery gold and silver galon these curtains have a particularly rich and mediæval look; for the pile of the velvet shows a new cut effect that is most attractive. Particularly to be recommended is a rich shade of plum coloured velvet, to match which some bold openwork silver and chenille galon has been designed and some lovely silver and purple fringe which forms a pelmette that would make an attractive decoration for drawing-room or dining-room curtains alike.

A new kind of Eiderdown Quilt.

THIS Season sees an innovation in up-to-date Eiderdown Quilts covered in shot taffeta in a variety of shades. These are particularly attractive looking and have the recommendation of matching nearly every style of decoration. Costing 48s. 9d. in a single size and 67s. 6d. in a size suitable for a

double bed, they are to be thoroughly recommended, as are also some exceedingly pretty Eiderdowns covered in printed sateen with plain borders which Harrods are now specialising in at 15s. 9d. and 23s. 6d. each.

HEART-SHAPED sofa cushions covered with shot taffeta rucked into soft folds are a novelty introduced by Harrods that already threatens to revolutionize the Cushion Trade; for not only are the new cushions very ornamental but far more comfortable than the old-fashioned kind, the heart shape fitting well into the shoulders and coming down into a point at the waist. Priced at 23s. 9d. these are to be had in a large variety of shot effects and form a pleasing addition to drawing-room decorations.

Heart-shaped Sofa Cushions.

OF novelties in dinner table accessories there is much to write; the fad for richly embroidered table-cloths continues to grow in popularity, while one sees a fascinating new Autumn table decoration in the form of miniature pots of growing white and pink heather that stand but six or seven inches high. These cost only 6d. apiece and when placed in tiny gilt baskets, or in decorative china pots, made expressly to hold them, and set down the length of the dinner table they form one of the most fascinating of the Winter floral decorations, besides

Table Accessories.

having the added advantage of lasting for several weeks without having to be renewed.

New Candlesticks.

CUT-GLASS candlesticks are also a fad of fashion just now which are ousting the more massive silver kind that tarnish so easily during the period of damp and fogs. To meet this demand Harrods have introduced a practical new crystal candlestick fitted with a new attachment for holding a cricklite and a candle shade at the same time. This new attachment entirely obviates all risk of fire through a falling candle shade—as each shade remains in the same position until the light has completely burned out. Priced at 3s. 6d. each, these new candlesticks are a rage of the present Season and are to be seen decorating all the most up-to-date dinner tables.

The Prettiest Candle Shades.

To go with them one finds some lovely Empire-shaped Candle Shades made of a glorious shade of fluted Rose de Barrie silk over which is set an Empire trimming of narrow gold galon ornamented with tiny pink silk roses which are far daintier than any that have gone before. Finished with a pink silk fringe these shades, which cost but 4s. 3d. each, cannot be too highly recommended for dinner party decorations, for being lined with soft white silk they impart a fascinating and becoming glow that adds greatly to the general effect, while they are so well made

that they are practically everlasting, as there is nothing about them to spoil or get untidy looking.

Glass Sardine Dishes and Glass Cheese Dishes.

GLASS Sardine dishes made of plain crystal with finely cut edges are another novelty taken up by a great many hostesses of to-day, who find these clear glass dishes with their neat-fitting covers infinitely more attractive and practical for serving sardines than their old china prototypes.

Small glass covered cheese dishes of the same kind, with well-fitting covers, are another charming novelty introduced by Harrods which are also enjoying a popular vogue. Costing 6s. 11d., 7s. 6d., and 8s. 11d. each these are to be had in a variety of shapes and sizes and nothing looks more appetizing for serving cut cheese, cream-cheese, or Camembert than these decorative round and square covered dishes of sparkling crystal which match the crystal vases and the beautiful glass so lavishly used to decorate the modern dinner or luncheon table.

SUGGESTIONS FOR A WEEK'S MENUS.

November 18th, 1912.

MONDAY.

MENU.

Consommé.
Filets de Merlan à la Conti.
Côtelettes de Veau aux Champignons.
Faisan Rôti.
Crêpes au Rhum.
Pailles au Parmesan.

Consommé.
Clear Soup.

A large supply of bottled and tinned soups are stocked by Harrods at prices ranging from 1s. 3d. per pint. Harrods supply soup squares at 2s. 5d. per half dozen squares which are also to be recommended.

Filets de Merlan à la Conti.
Fillets of Whiting à la Conti.

Cut each fish into four fillets and fry in melted butter, seasoned with salt, pepper, and the juice of two lemons. When the fillets are brown on both sides dry them on a

cloth ; add some slices of truffles to the butter, reduce and thicken the sauce with a little more butter and serve in a separate sauce boat.

Bottled truffles for this dish cost 1s. 5d., 1s. 7d., and 1s. 10d. per quarter-pint.

Cotelettes de Veau aux Champignons.
Veal Cutlets with Mushroom Purée.

Trim the cutlets, lard with lean bacon, and warm them in butter. Line a stewpan with slices of ham and bacon ; add the cutlets and cover them with bacon ; season with carrots, onions, and a bouquet of mixed herbs ; moisten with stock and let them simmer. When done, remove the cutlets and pass the sauce that remains through a tammy, add a little stock, reduce, and pour over the cutlets, which should be served on a purée of mushrooms.

Button mushrooms for this dish can be procured at Harrods at 1s. 2½d. a bottle.

Faisan Rôti.
Roast Pheasant.

Pheasants are now in season and can be supplied by Harrods from 2s. 3d. each.

Crêpes au Rhum.
Pancakes with Rum.

Make some miniature pancakes; place them in a dish and pour over them a glass of rum and set alight before serving.

Harrods sell cooking rum from 2s. 11d. a bottle.

Pailles au Parmesan.
Cheese Straws.

Cheese straws are sold at Harrods at 9½d. per tin.

TUESDAY.

MENU.

Pôtage Abatis.
Soufflés d'Huîtres.
Vol au Vent des Œufs.
Béchamel Sauce.
Filets de Bœuf à la Maître d'Hôtel.
Perdreaux Rôti.
Plums Mirabelles.
Laitance de Hareng à la Varsovie.

Pôtage Abatis.
Giblet Soup.

Giblet soup can be obtained in bottles at Harrods, and is sold from 1s. 3d. per pint upwards.

Soufflés d'Huîtres.
Oyster Soufflés.

Beard a dozen oysters and cut them into little square pieces ; strain their liquor into a cup. Put two ounces of fine flour into a stewpan with two ounces of butter, a tiny

dust of coralline pepper, a pinch of salt, three raw yolks of eggs and barely half-a-pint of cold milk; mix well together and stir over the fire till the mixture boils; add the cut up oysters and their liquor. Whip up four large whites of eggs and a pinch of salt till very stiff, and add this to the above boiled mixture; mix well together and with the mixture fill some little paper soufflé cases which have just been oiled and dried; put a few browned breadcrumbs on the top of each soufflé and add a tiny piece of butter to keep it moist. Bake in a moderate oven for about 15 minutes. Dish up on a hot dish, dust over with chopped parsley and coralline pepper, and serve directly the soufflés are taken from the oven.

Cooking oysters are obtainable from Harrods at 1s. 6d. a dozen. Paper soufflé cases cost 2d. per dozen or 1s. 10d. per gross.

Vol au Vent des Œufs. Béchamel Sauce.
Vol au Vent of Eggs, with Béchamel Sauce.

Put four ounces of flour, one ounce of butter, two pints of milk, a small eschalot, a pinch of thyme, a laurel leaf, and one teaspoon of chopped parsley in a saucepan; cook for 20 minutes, stirring all the time. Pass this sauce through a tammy before putting into a saucepan large enough to hold as many hard boiled eggs cut up in slices as will fill a *Vol au Vent* case. Put on the fire 10 minutes before required, stir until boiling, then take the eggs out and add five ounces of butter, which should be well stirred in. When

this has dissolved place the eggs and some button mushrooms in a hot *Vol au Vent* case and pour the sauce over them and serve. Be careful the sauce is not too thick, if so, add a little milk.

Vol au Vent cases are obtainable in Harrods' Bakery Department from 1s. each. Bottles of button mushrooms cost 1s. 2½d.

Filets de Bœuf à la Maître d'Hôtel.
Fillets of Beef à la Maître d'Hôtel.

Take a piece of fillet of beef and cut it in slices of about an inch thick and two inches in diameter ; bat these out with a wet chopping knife, and remove all unnecessary fat and skin. Season the fillets with coralline pepper, and salt, pour over them some warm butter and grill or broil from 8 or 10 minutes. Arrange the fillets straight down the dish, and on top of each one place a piece of *Maître d'Hôtel* butter about the size of a walnut and serve at once. Mashed or fried chipped potatoes may be arranged round the base. The *Maître d'Hôtel* butter should not be put on the fillets till they are ready to be served.

Chipped potatoes ready cooked that only require warming are sold at Harrods at 4½d. a box.

Perdreaux Rôti.
Roast Partridges.

Partridges are a speciality at Harrods this week at 2s. 3d. each—young birds ; old birds costing 1s. 2d. each.

Meringue Mirabelle.
Mirabelle Plum Meringue.

Take a bottle of Mirabelle plums and empty them, syrup and all, into a round of meringue or sponge cake. Whip some cream and lay on top of the fruit. Soak the sponge cake, if liked, in sherry, or add a little wine to the syrup if a meringue case is used.

Mirabelle plums are sold at Harrods in bottles, 1s. 6d. each. Sponge rings are obtainable in the Bakery Department at 10½d. each. Merangue rings are also to be had at 1s. each.

Laitance de Hareng à la Varsovie.
Herring Roes à la Varsovie.

Take some soft roes of fresh herrings, remove all the blood from them very carefully, wash them in cold salt and water ; then put them in a pie dish with three or four laurel leaves ; put three tablespoonfuls of white tarragon vinegar to half-a-pint of boiling water and eight to ten peppercorns ; boil up together, then strain on to the roes ; put them in a moderate oven with the dish covered with a piece of buttered paper and let

them cook for 10 minutes. Remove from the oven and leave to get cold; have some peeled cucumber cut in little dice shapes and mixed with half its bulk of French capers; season well with salad oil; make a little pile of this mixture on a crouton of bread and place one of the prepared roes on the top; sprinkle with a little coralline pepper or chopped parsley and serve.

Fresh herring roes are now in season and cost 1s. per lb. Preserved soft roes cost 7½d. per tin or glass jar.

WEDNESDAY.

MENU.

Potage d'Artichauts.
Sole Frite.
Gigot de Mouton.
Poulet à la Montmorency.
Croûtes aux Pêches.
Foie d'Oie à la croquette.

Potage d'Artichauts.
Artichoke Soup.

Artichoke soup is made a speciality of at Harrods and can be obtained in bottles from 1s. 3d. per pint bottle.

Sole Frite.
Fried Sole.

Soak your sole for half an hour in white wine, seasoned with salt, pepper, and chopped herbs ; cut a slit down its back, slightly raise the fillets from the bone ; soak in milk for a few minutes, sprinkle with flour, and fry in butter ; serve garnished with slices of lemon and fried parsley.

Gigot de Mouton braisé.
Braised Leg of Mutton.

Bone a leg of mutton, lard it with highly-seasoned bacon, tie it up to its original shape and place it in a braising pan, cover it with slices of bacon ; season with carrots and a bouquet of mixed herbs, moisten with water and cook over a moderate fire for three hours ; when done cut the string and dish up the mutton, garnish it with the carrots, reduce the sauce and pour it over the joint.

Poulet à la Montmorency.
Pullet à la Montmorency.

Dress a large fat pullet, lard the breast and stuff it with foie-gras, hard boiled eggs and chopped bacon ; cook and brown it, and serve very hot.

Asparagus chicken suitable for this dish are a speciality this week at Harrods at 1s. 9d., 2s., and 2s. 3d. each. Truffled *pâté de foie-gras* strasbourg can be had from Harrods from 1s. per tin.

Croûtes aux Pêches.

Cut some small rounds of bread and fry them to a light brown in butter. When cooked sprinkle with castor sugar and place in a hot oven till the sugar glazes ; open

a bottle of preserved peaches, place half a peach on each round of bread and pour the syrup round.

Special bottled peaches in thick syrup for this dish are obtainable at Harrods at 1s. 10½d. a bottle.

Foie d'Oie à la Croquette.
Goose Livers on Toast.

Prepare some goose livers carefully, then cook in butter and serve on small pieces of toast with pepper and finely chopped parsley.

Goose livers can be procured at Harrods.

THURSDAY.

MENU.

Consommé de Gibier.
Turbot au Gratin.
Bœuf à la Mode.
Canard Sauvage au Salade d'Oranges.
Petite Crêmes au Caramel.
Anges à Cheval.

Consommé de Gibier.
Game Soup.

Take any odds and ends of game or rabbit with a calf's foot cut small, two ounces of chopped ham, two carrots, an onion and herbs to taste, and cook the whole gently for three hours in two quarts of water. After straining, clarify the soup with the white of an egg ; add a glass of sherry, a sliced lemon, a hard-boiled egg sliced, and pepper and salt to taste.

Ready-cooked game soups can be obtained at Harrods at 10d. a tin.

Turbot au Gratin.
Turbot with Cheese.

Make a thick white sauce and season nicely, and, if liked, add a little grated cheese. Mix into this sauce the remains of any cold turbot freed from skin and bone, mix lightly together and keep hot for a few minutes. Have ready some mashed potatoes and make a border upon a fire-proof dish which will stand the heat of an oven. Pour the fish into the centre of the dish and sprinkle a few breadcrumbs on the top. Place in the oven to brown and then serve.

Grated Parmesan cheese for this dish is procurable from 9½d. a bottle.

Canard Sauvage au Salade d'Oranges.
Wild Duck with Orange Salad.

Clean and truss a wild duck for roasting ; rub it all over with fat and roast it in front of a brisk fire for fifteen to eighteen minutes, keeping it well basted ; when cooked dish it up. With it serve orange salad on a separate dish or port wine sauce.

Wild duck can be had from Harrods at 2s. each.

Petites Crêmes au Caramel.
Little Caramel Puddings.

Make a custard with two ounces of castor sugar, three raw eggs, about six drops of essence of vanilla, and half a pint of single cream ; mix well together and strain. Have ready eight small plain dariols and divide the juice of one lemon and two ounces of castor sugar between them ; stand them on the stove till the sugar gets a deep golden colour, then turn the moulds round and round to make the caramel cover them all over ; dip the outsides of the moulds in cold water to set the caramels ; then pour in the custard ; steam till firm, turn out and serve either hot or cold. Decorate the top of each mould with a little chopped up preserved ginger.

New season's preserved ginger can be had from 8d. a jar.

Anges à Cheval.
Angels on Horseback.

Cut some little rounds of bread. Fry them in clarified butter till a golden brown ; then by means of a forcing bag and large rose pipe force on them a purée of anchovies and on this purée place a little slice of crisply fried bacon, on the bacon place a bearded oyster ; over all sprinkle a little chopped parsley and dish the croutons up in a row on an entrée dish. Serve very hot.

Cooking oysters for this dish cost 1s. 6d. per dozen.

FRIDAY.

MENU.

Tortue Claire.
Sole Bouillie. Sauce Huîtres.
Côtelettes d'Agneau.
Salmis des Perdreaux.
Artichauts Vert.
Crême au Chocolat.
Sardines sur Croûtes.

Tortue Claire.
Clear Turtle Soup.

Clear turtle soup can be had at Harrods either in bottles or in squares. Real turtle soup from 6s. 6d. per bottle. Turtle cup 1s. a bottle, or four squares in a tin, 11½d. Sun-dried turtle for soups is also a speciality sold in ½ lb. boxes at 3s. 6d. Real turtle soup can be made in twenty-four hours, and costs 7s. 6d. per pint.

Sole Bouillie. Sauce Huîtres.
Boiled Sole with Oyster Sauce.

Place a Dover sole in plenty of cold water with a tablespoonful of salt and the same quantity of vinegar, let the water boil, then skin carefully, draw the pan to one side and allow the contents to simmer till cooked.

Sauce Huîtres.
Oyster Sauce.

Beard twelve oysters and take away the hard part, using only the soft portion, which should be placed in the sauce boat raw ; place in a saucepan the other parts of the oysters with the liquor, and boil for five minutes. Add half a pint of white sauce, a little cayenne pepper, and a grating of nutmeg ; season carefully, and when very hot strain this sauce on the oysters and serve with the cooked sole.

Cooking oysters are obtainable at Harrods at 1s. 6d. a dozen.

Côtelettes d'Agneau.
Lamb Cutlets.

Trim as many cutlets as required ; toss them in a saucepan with fresh butter ; when done, place them in an entrée dish and fill the centre with either green peas, French beans, or a mould of mashed potatoes according to taste.

Salmis des Perdreaux.
Salmis of Partridges.

Cut a couple of cold roast partridges into joints, skin and trim them. Pound the carcase of the birds and boil for half-an-hour in white wine, seasoned with eschalots, half a laurel leaf and a little parsley ; clear of all fat, pass through a tammy ; stir in some brown thickening ; warm in a stewpan, and as soon as the sauce boils add the pieces of partridge ; simmer over a slow fire for ten minutes and dish the partridge up covered with the sauce garnished with sippets of bread, or, if preferred, serve the salmis round a heaped-up pile of French beans or mushrooms.

Artichauts Verts.
Green Artichokes.

When the artichokes are boiled sufficiently remove the centre core and serve with hot cream, melted butter, or rich mayonnaise sauce.

Green leaf artichokes are now in season and can be obtained at Harrods this week at 4d. and 5d. each.

Crême au Chocolat.
Chocolate Cream.

Stir two ounces of powdered sugar into a pint of double cream; boil until reduced to about half the quantity; when cold add the yolks of three eggs and two ounces of finely

grated chocolate; cook in a bain marie; when done pour into a glass dish and serve cold.

Harrods' cooking chocolate from 1s. 4d. per lb. can be recommended for this dish.

Sardines sur Croûtons.
Sardines on Toast.

Empty a tin of sardines; heat them for about five minutes, then put each fish separately on thinly buttered slices of toast. If liked cover with a powder of finely-grated or Parmesan cheese.

Harrods' finest quality sardines at 7½d. or 1s. 4d. per tin are specially recommended for this dish.

SATURDAY.

MENU.

Potage de Lièvre.
Éperlans à l'Anglaise.
Ris de Veau. Petits Pois.
Selle d'Agneau rôti.
Bécassine rôti.
Pêche Melba.

Potage de Lièvre.
Hare Soup.

Hare soup can be procured from Harrods in bottles at 1s. 1½d., in tins from 9½d. This should be served with small forcemeat balls.

Éperlans à l'Anglaise.
Smelts.

Clean, scale, wash and dry some smelts; boil them in equal quantities of white wine and water, two tablespoonfuls of olive oil, and season with salt, pepper and half a lemon; when done dish up with the following sauce:—Take two tumblerfuls of white wine, a lump of butter mixed with a little flour, salt,

pepper, and the juice of a lemon, a head of garlic blanched and pounded and chopped parsley and chives; warm in a saucepan and pour over the fish.

Ris de Veau. Petits Pois.
Sweetbread with Green Peas.

Trim and blanch a couple of sweetbreads and dip them into lukewarm stock to which add melted butter, chopped herbs, eschalots and chives, the juice of a lemon, salt and pepper; drain the sweetbreads, dip into batter and fry until a golden colour. Serve with green peas.

Sweetbreads for this dish can be bought at Harrods from 4s. to 9s. per pair.

Lambs' sweetbreads can be used if preferred, and cost 1s. 8d. per lb.

Green Peas cost 1s. 1d. per bottle or 9½d. per pint tin.

Selle d'Agneau rôti.
Legs and Saddles of Highland Mutton.

Roll and skewer the flanks of a saddle of lamb; wrap it up in buttered sheets of paper, roast for an hour and a half, baste frequently, and serve with its own gravy.

Bécassine rôti.
Roast Snipe.

Prepare as many birds as are required carefully, and roast for ten or twelve minutes before a brisk fire.

Snipe are sold this week at prices varying from 1s. to 1s. 6d. each.

Pêche Melba.

Bottled peaches suitable for this dish cost from 1s. 2½d. a bottle or from 10½d. a tin.

Ice cream for this dish can be bought ready made at 4s. 6d. per quart.

Esscoffier's specially prepared "Sauce Melba" is to be had at Harrods at 1s. 6d. a bottle.

SUNDAY COLD SUPPER.

MENU.

Consommé au Tapioca.
Turbot en Mayonnaise.
Pâté de Pigeon et Bœuf.
Viands froid assorti.
Mousse of Ham.
Curried Eggs.
Sweets.

Consommé au Tapioca.
Tapioca Soup.

Warm a bottle of clear soup and when boiling add some tapioca. Allow four tablespoonfuls of tapioca to each quart of soup.

Turbot en Mayonnaise.
Cold Turbot and Mayonnaise Sauce.

Skin some fillets of cold boiled turbot, cut them either into small round or heart-shaped slices and soak in oil and vinegar, seasoned with salt and pepper, chopped eschalots

and tarragon leaves. Dish up the pieces of fish in the shape of a crown and garnish with hard-boiled eggs, fillets of gherkins, and anchovies, sliced beetroot capers, tarragon leaves and small squares of meat jelly. Fill the centre of the dish with mayonnaise sauce and serve.

Game Pie.

Prepare one pheasant and two partridges, one pound of rump steak. Joint the birds and cut the beef into little squares. Season well with chopped parsley, thyme, pepper and salt. Put into a sauté pan and fry for ten minutes, then put into a pie dish with some good gravy and cover with halves of hard-boiled eggs, button mushrooms and chopped parsley. Over this put a layer of puff paste, glaze with a beaten-up egg and bake for two hours. Serve either hot or cold.

Viands froid assorti.

A varied assortment of cold meats, galantines, &c., are to be had from Harrods' cooked meat counter. A mixed dish composed of slices of ham, tongue, galantine may be served surrounded with Russian salad and a border of savoury jelly.

Curried Eggs.

Shred three onions into thin slices, put them with two ounces of butter, two ounces of chopped lean bacon, and

some thyme into a stewpan and fry for fifteen minutes; then add a teaspoonful of curry powder, a pinch of ground ginger, and some pepper and salt, three-quarters of a pint of any light stock or milk; boil till almost dry, then add twelve hard-boiled eggs cut up in round slices. Turn out in a border of rice on a hot dish and serve.

Sweets.

A quantity of cold sweets suitable for cold suppers are to be found ready prepared in Harrods' cooked provision department.

HARRODS LTD.,
LONDON, S.W.

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